

Table 9. Means score of sensory evaluation of hard candy, jelly and ice sherbets prepared with different levels of natural red colorants (anthocyanin) from red cabbage

Treatments	Hard candy				Jelly				Ice sherbets			
	Color	Taste	Odor	Overall acceptability	Color	Taste	Odor	Overall acceptability	Color	Taste	Odor	Overall acceptability
Control**	9.50 a	9.60 a	9.60 a	9.50 a	9.70 a	9.70 a	9.60 a	9.50 a	9.30a	9.50a	9.60a	9.50a
0.1% red cabbage anthocyanin	9.60 a	9.70 a	9.60 a	9.60 a	9.80 a	9.70 a	9.60 a	9.70 a	8.20b	8.10bc	8.10bc	8.10bc
0.20% red cabbage anthocyanin	8.60 b	8.50 b	8.60 b	8.60 b	8.60 b	8.30 b	8.30 b	8.40 b	9.40a	9.50a	9.60a	9.60a
0.30% red cabbage anthocyanin	8.0 b	8.10 b	8.10 b	8.10 bc	7.20 c	7.00 c	7.20 c	7.00 c	8.50b	8.40b	8.50b	8.40b
0.40% red cabbage anthocyanin	7.60 c	6.60 d	7.20 c	6.80 d	6.20 d	6.30 d	6.30 d	6.30 d	7.20c	7.40c	7.30c	7.20c
0.5% red cabbage anthocyanin	5.80 e	5.90 e	5.90 e	5.80 e	5.20 e	5.00 e	5.20 e	5.10 e	6.20d	5.59e	6.30d	6.10d

*values with different letters in the same column are significant different at $P < 0.05$.

** control (Prepared with 0.10% carmine as synthetic red color).